

PIATTI

SUMMER MENU

3 Courses for \$25

Sunday–Thursday Evenings

PRIMI

ZUPPA

Zucchini, Yellow Squash, Escarole, Swiss Chard, Romano Beans, Basil & Agrumato

PANZANELLA

Grilled Italian Bread, Fresh Mozzarella, Cucumber, Grape Tomatoes, Red Onions, Arugula & Herb Vinaigrette

SECONDI

RAVIOLI

House-Made Goat Cheese & Caramelized Onion Ravioli; Asparagus, English Peas & Grape Tomatoes

AGNELLO

Roast Leg of Lamb, Tomato, Artichoke & Sauteed Spinach

SOGLIOLA

Sauteed Breaded Sole Fillet, Lemon, Capers, White Wine, Garlic, Tomatoes, Roasted Potatoes, Green & Yellow Beans

FRUTTA DI MARE

Spaghetti, Spicy Tomato Sauce, Prawns, Calamari, Mussels & Extra Virgin Olive Oil

DOLCI

BUDINO

Rich Chocolate-Orange Custard, Candied Orange Zest & Whipped Cream

GELATO OR SORBETO

Selection Changes Daily

VINI

ADD ONE GLASS OF WINE FOR JUST \$3

Hogue Pinot Grigio

Red Diamond Shiraz

House Chianti

Private Label:

Chardonnay

Merlot

Cabernet